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ENVIRONMENTAL HEALTH DIVISION
MOBILE FOOD PROGRAM
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CONSTRUCTION, EQUIPMENT AND OPERATION GUIDELINES FOR



FOOD PEDDLERS

I. GENERAL INFORMATION

1. "FOOD PEDDLER" means and refers to a retail food establishment in operation from a vehicle designated to be readily movable from which properly labeled non-potentially hazardous foods or packaged potentially hazardous foods held at proper temperatures, frozen, or canned prepared food which is wrapped, packaged, portioned, kept in ready-to-eat units or raw fruits and vegetables are vended, sold, or given away but in which establishment the food is not composed, compounded, thawed, reheated, cut, cooked, processed or prepared. Food peddlers may dispense soda fountain drinks, hot drinks, and assemble snow cones from approved and properly installed equipment.
2. This Construction, Equipment and Operation Guideline is available to any person intended to construct, remodel, obtain a new permit, or convert a vehicle or trailer into a **FOOD PEDDLER ESTABLISHMENT** in Maricopa County. It is intended as a general overview of the Department requirements and should not be considered all-inclusive. Please contact office for further information.
3. **PLANS ARE NOT REQUIRED FOR FOOD PEDDLERS AT THIS TIME.**
4. When the food peddler vehicle is in compliance, you may bring it to the above address for an initial construction inspection. The food peddler vehicle must be clean and all equipment including refrigerators, freezers, and hand washing sink are operating at the time of inspection.
5. Initial construction inspections are conducted on Monday through Friday from 8:00AM to 12:00 PM and from 1:00PM to 4:00 PM ONLY. After all construction and equipment requirements are met, a permit and decal will be issued. At that time, you will be required to pay the one-year permit fee of \$120. It is necessary to check with other regulatory or municipal authorities before operating.
6. **THE REGULATORY AUTHORITY MAY IMPOSE ADDITIONAL REQUIREMENTS TO PROTECT AGAINST HEALTH HAZARD RELATED TO THE CONDUCT OF THE FOOD PEDDLER ESTABLISHMENT AND MAY PROHIBIT THE SALE OF SOME OR ALL POTENTIALLY HAZARDOUS FOODS UNTIL NO HEALTH HAZARD WILL RESULT.**

II. COMPLIANCE AND REQUIREMENTS

Each food peddler establishment shall be in compliance with all the following items before final approval and permit issuance:

1. Personal vehicles (passenger cars, station wagons) are prohibited for use as a food peddler. When only packaged food in sealed containers is transported by a food peddler, the carpeting in a vehicle need not be removed but shall be covered by a smooth, durable, easily cleanable and non absorbent surface.
2. The business name and vehicle number (When more than one permit is issued with the same business name to the same permittee) shall be plainly indicated on the right, left and rear sides of the exterior of the vehicle. Letters must be made of contrasting colors and at least three inches high with a minimum of 3/8 inch wide. Food peddlers that are selling foods outside their vehicles

shall provide a permanent sign indicating their business name in letters at least 6 inches high and 1 inch wide. The sign shall be visible to the consumer and shall be in addition to the signs used on the vehicle.

3. Provide an agreement to use a toilet facility that meet all Health Codes and are readily accessible whenever the food peddler vehicle is operating at the same site for more than a one-hour period. Toilets must be located within 200 feet of the site. Applicable forms are available at the Mobile Food Program office.
4. Each applicant shall submit a list of all of the food and beverage items to be offered from the food peddler establishment.
5. Equipment must be constructed of approved material, adequate in size, easily cleanable, and in good repair. Equipment design, construction, and installation must meet NSF standards or equivalent. The use of household refrigerators, freezers and other equipment is not permitted.
6. Each food peddler establishment shall be fabricated to exclude vermin, dust, dirt, splash, and spillage encountered under normal use, and shall be easily cleaned, maintained, and serviced. Design and construction shall minimize the potential of cross-contamination.
7. Surface materials in the food zone shall be smooth, corrosion resistant, non-toxic, stable, and nonabsorbent under normal use conditions. All material shall not impart an odor, color, taste or contribute to the adulteration of food.
8. Surfaces of walls, floors and ceilings must be constructed of smooth, nonabsorbent, easily cleanable materials that are light in color.
9. Food contact surfaces in the food preparation and utensil washing areas shall be free of breaks, open seams, cracks, chips, inclusions, pits, sharp internal angles, corners, and crevices. Food contact services shall be finished to have smooth welds and joints.
10. Nonfood contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
11. Provide adequate ventilation and lighting. Minimum lighting requirement is 50-foot candles. All lighting fixtures must be shielded.
12. Adequate and durable waste containers of easily cleanable construction, with self-closing covers shall be furnished for the used of customers and the operator
13. Compressors, auxiliary engines, generators and similar mechanical units that are not an integral part of the food preparation or storage equipment shall be installed completely separated from the food preparation and storage areas and accessible from the exterior for all food peddlers.
14. **FOOD PEDDLERS WITH EQUIPMENT TO DISPENSE SODA FOUNTAIN DRINKS, HOT DRINKS, AND ASSEMBLE SNOW CONES MUST PROVIDE:**
 - A. At least one hand-washing basin in the food preparation area. Minimum hand wash basin size is 9" x 9" x 5" deep with running potable water.
 - B. Provide a potable water tank or container. The tank or container shall be large enough to supply an adequate amount of water whenever the vehicle is operational. A minimum of 2.5 gallons storage capacity in the potable water system is required.
 - C. Provide a wastewater holding tank. The capacity of the holding tank must always be at least 15% larger than the potable water tank or container.
 - D. Install a minimum of 12" high waterproof splashguard between the hand-washing basin and the food preparation area or equipment.
 - E. Wastewater in holding tank shall be emptied into an approved sewage disposal system.

III. ADDITIONAL REQUIREMENTS FOR FOOD PEDDLER ESTABLISHMENTS:

1. **FOOD PEDDLER PERMIT HOLDERS THAT DESIRE TO PERFORM OPERATIONS NOT ALLOWED UNDER THEIR PERMIT TYPE, WHILE OPERATING IN CONJUNCTION WITH A FAIR, RODEO, PARADE OR OTHER TYPE OF PUBLIC GATHERING, SHALL BE CHARGED THE TEMPORARY FOOD SERVICE ESTABLISHMENT FEE AFTER THE OPERATION IS APPROVED, IN WRITING, BY THE REGULATORY AUTHORITY.**
2. Provide information about daily operations to the regulatory authority. Information such as location, address and business name, time in and time out of each stop shall be provided in a format prescribed by the regulatory authority. The information provided shall not be made available to the public or competitors.
3. Any connection to sewer or potable water is prohibited.

4. The walking, parking and driving surfaces of all exterior areas shall be surfaced with concrete or asphalt to minimize the dust.
5. The area within which a food peddler is operating shall be kept clean and free from litter, garbage, rubble and debris at all times.
6. The food peddler establishment shall be self-contained and readily moveable at all times.
7. No permit or decal is transferable from person-to-person, vehicle-to-vehicle, place-to-place, or from the type of operation specified in the application to another.

IV. FOOD PROTECTION AND OPERATION GUIDELINES

1. Food peddlers that sell potentially hazardous foods held hot or cold that are manufactured by a food processing plant shall only sell those items that bear a "sell by" date placed on the food by the food processing plant. "Sell by" dates shall be legible and plainly presented to the consumer and not obscured in any way. All foods must be sold within 24 hours from being placed on the vehicle.
2. Time only as a public health control, as explained in Chapter VIII, Section 2, shall not be used in food peddler vehicles.
3. All potentially hazardous foods prepared or sold from a food peddler vehicle shall be prepared on the same day of sale or service. Hold over of potentially hazardous food from a previous day's operation is prohibited.
4. Food peddlers shall sell properly labeled food that is obtained from approved sources only. Sale of food from other mobile food establishments or prepared at home is prohibited. All packaged foods shall be labeled in accordance with 21 CFR 101.
5. All food that is held for consumer self-service shall be wrapped to protect it from contamination.
6. When a food peddler vehicle is in transit, all closures shall be in place and all food appropriately protected.
7. With the exception of instant tea, all tea must be brewed with boiling water in all food peddler establishments.
8. The regulatory authority shall approve, in writing, the procedures used by any food peddler establishment for providing samples of food to the consumer.
9. Cooking, processing, composing, compounding, preparing, grilling, or reheating of any food or beverage is prohibited from food peddler vehicles.
10. All food held for consumer self-service shall be wrapped or effectively dispensed to protect from contamination.
11. All food shall be stored at least 24 inches above the ground surface.
12. All packaged frozen foods shall be maintained frozen and sold or offered for sale to consumers frozen.
13. Cutting of produce, melons, vegetables, or fruits is prohibited except to show that an item is seedless, ripe, of appropriate color, or other characteristic. Cut produce, vegetables, fruits, or melons shall not be offered as a sample for tasting to consumers and shall not be sold. Cutting as a method of portioning is prohibited.
14. A food peddler may dispense soda fountain drinks and assemble snow cones from properly installed equipment, and using approved utensils sell pickles from jars. Open drinks served from bulk containers are prohibited for sale. In addition, when these open food products are to be distributed, approved, self-contained hand washing facilities shall be installed.
15. Single-service articles shall be stored in their original package in a clean, dry area and dispensed from an approved dispenser. Straws shall be wrapped or dispensed from approved enclosed dispensers

V. PERSONAL HEALTH AND CLEANLINESS

1. No person shall work in any food peddler establishment if he/she:
 - A. Has symptoms caused by illness, infection, or associated with an acute gastrointestinal illness such as: diarrhea, fever, vomiting, jaundice, cold, flu, sore throat, runny nose, cuts, burns, and wounds.
 - B. Has been diagnosed with an illness due to *Salmonella Typhi*, *Shigella spp.*, *Escherichia Coli* O157: H7, Hepatitis A virus.

2. Food service workers shall use hair restraints, which prevent any possibility of hair entering into food or contaminating food contact surfaces.
3. Food service workers shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
4. Food service workers shall wash their hands and the exposed portions of their arms thoroughly with soap and warm water before starting work, during work as often as is necessary to keep them clean, and after smoking, eating, drinking or using the toilet.
5. Food service workers, while engaged in preparing or handling food shall not use tobacco in any form.

VI. MANAGEMENT AND PERSON IN CHARGE KNOWLEDGE

During inspections and upon request the person in charge shall demonstrate to the Department knowledge of foodborne disease prevention and the requirements of this Code. The person in charge shall demonstrate this knowledge by compliance by being Food Service worker who has shown proficiency of required information through passing a test that is part of an accredited programs, or by responding correctly to the Inspector's questions as they relate to the specific food operations. These areas of knowledge include:

1. Describing the relationship between the prevention of foodborne diseases and the personal hygiene of a food service worker.
2. Explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a food service worker who has a disease or medical condition that may cause foodborne illness.
3. Stating the required temperatures and times for the safe refrigerated storage, hot and cold holding of potentially hazardous food
4. Describing the relationship between the prevention of foodborne illness and the management and control of the following:
 - (1) Cross contamination,
 - (2) Hand contact with ready-to-eat foods,
 - (3) Hand-washing, and
 - (4) maintaining food temperatures
5. Identifying poisonous or toxic materials in the food peddler vehicle and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to law.
6. Identifying critical control points in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining the steps taken to ensure that the points are controlled in accordance with Codes.

VII. PUBLIC HEALTH AND CONSUMER EXPECTATIONS

It is a shared responsibility of the food industry and the Department to ensure that food provided to the consumer is safe and does not become a vehicle in a disease outbreak or in the transmission of communicable disease. This shared responsibility extends to ensuring that consumer expectations are met and that food is unadulterated, prepared in a clean environment, and honestly presented.

Accordingly, this handout should provide you with adequate information and system of preventing and overlapping safeguards designed to minimize foodborne illness, ensure employee health industry manger knowledge, safe food, nontoxic and cleanable equipment, and acceptable levels of sanitation in food peddler vehicle; and promote fair dealing with the consumer.

This handout provides and addresses controls for risk factors identified by the Center for Disease Control and Prevention as contributors to foodborne outbreaks that have been investigated and confirmed. Those factors are unsafe sources; inadequate cooking; improper holding; contaminated equipment; and poor personal hygiene. It further establishes **five key public health interventions to protect consumer health**, specially, (1) demonstration of knowledge; (2) food worker health controls; (3) controlling hands as a vehicle of contamination; (4) time and temperature parameters for controlling pathogens; (5) and the consumer advisory.

VIII. INSPECTION OF FOOD PEDDLERS

All new food peddler vehicles must be in full compliance with all current Health Codes before any permit is issued. In order to pass inspection, the vehicle must be fully operational, with all water tanks filled but not stocked with food supplies. If electricity is required to power water pumps, heaters or other equipment, the operator must provide a generator. No electrical power or water supply is available for mobile food establishments at the Mobile Food Program office.

Inspections of new food peddler vehicles are conducted at the 1001 N Central Avenue, Suite 125, Phoenix, AZ 85004. No appointments are needed. Inspections are conducted Monday through Friday from 8:00 AM to 12:00 PM and from 1:00 PM to 4:00 PM only. Vehicles arriving after 4:00 PM will not be inspected.

Under some circumstances the Department may require that the operator of a food peddler vehicle bring the vehicle to the office for a routine or re-inspection. Once inspected, approved and permitted food peddler vehicles are routinely inspected at operational locations, during vending routes, or at commissaries.

IX. RENEWAL OF FOOD PEDDLER PERMIT

Owners or operators of food peddler vehicle are required to maintain valid permit from the Maricopa County Environmental Health Services Department. An application to renew your permit to operate will be mailed to you 30 days prior to your permit's expiration date. A delinquent fee of \$30.00 shall be assessed if permit is not renewed before the expiration. It is your responsibility to renew your permit.

The Department may renew your permit for an existing food peddler permit upon the following:

1. Properly completed application is submitted, reviewed, and approved.
2. Inspection for renewal shows that the food peddler vehicle is in full compliance with current Maricopa County Health Codes.
3. Applicable fees are paid.
4. Current Vending Route is submitted
5. Authorization to use approved toilet facility is submitted.
6. A copy of Food Service Worker card is submitted.

X. BUSINESS RESPONSIBILITY

THE OWNER OF FOOD PEDDLER ESTABLISHMENT ASSUME ALL RESPONSIBILITY FOR THE BUSINESS TO BE CONDUCTED AND THE ESTABLISHMENT WILL BE OPERATED IN FULL COMPLIANCE WITH ALL APPLICABLE ENVIRONMENTAL REGULATIONS DULY ADOPTED AND ALL OTHER LOCAL, COUNTY, AND STATE RULES, ORDINANCES AND REGULATIONS PERTAINING THERETO. IN ADDITION, OWNER IS RESPONSIBLE FOR KNOWING THE CONTENTS OF THE APPLICABLE REGULATIONS AS THEY PERTAIN TO SAID BUSINESS.